

## CORRECTIVE ACTION AND FOLLOW UP LOG

## RESULTS, REFERENCE AND RECOMMENDATIONS - M/S CELEBRATION

THE FOLLOWING INFORMATION IS PROVIDED REGARDING ITEMS WHICH WERE DEFECTIVE. ADDITIONAL INFORMATION CORRESPONDING TO EACH REFERENCE NUMBER IS AVAILABLE IN THE GUIDE TO SHIP SANITATION, WORLD HEALTH ORGANIZATION 1967, AND THE CENTER DISEASE CONTROL RECOMMENDATION ON SANITATION OCTOBER 7, 1974.

## COMPLETED

PERSON  
RESPONSIBLE  
FOR  
CORRECTION

## REMARKS

#	REFER. NO.	RESULTS AND RECOMMENDATION	YES	NO	DATE			
1	10	<b>MAIN POOL LIDO DECK FORWARD</b> – THIS POOL WAS NOT MARKED WITH THE DEPTH ANYWHERE ALONG THE POOL AND THERE WAS A DEPTH CHANGE IN THE POOL				Staff Captain	News Signs have been made and installed.	
2	10	<b>SPAS ON VERENDAH DECK</b> – THE SPA HEALTH RISK SIGNS DID NOT WARN AGAINST USE BY PARTICULARLY SUSCEPTIBLE PEOPLE SUCH AS THOSE WHO ARE IMMUNOCOMPROMISED.				Hotel Director	The signs are in place	
3	3	<b>POTABLE WATER – BUNKERING</b> – THE FREE CHLORINE RESIDUAL AT THE POTABLE WATER CHLORINATION POINT DURING ACTIVE BUNKERING WAS ONLY 0.25PPM. THE SHIP'S LOG VALUE AT 8.30 WAS 2.2PPM AND THE 0.25PPM VALUE WAS TAKEN AT 8.50. THE FREE CHLORINE RESIDUAL WAS LATER INCREASED AT THIS POINT AND THE TANK FILLED TO 2PPM.				Engine Dept.	Corrected during the inspection.	
4	8	<b>POTABLE WATER – BACKFLOW PREVENTION</b> – THE INTERNATIONAL SHORE CONNECTION FOR THE FIRE FIGHTING SYSTEM AT THE PORT AND STARBOARD BUNKER STATIONS ON DECK 3 AND THE FORWARD AND AFT MOORING STATIONS WERE NOT EQUIPPED WITH REDUCED PRESSURE ASSEMBLY BACKFLOW PREVENTERS.				Tech. Dept	Valves have been ordered and will be installed.	
5	8	<b>POTABLE WATER – BACK FLOW PREVENTION</b> – THERE WAS NO COMPREHENSIVE CROSS CONNECTION CONTROL PROGRAM IN PLACE FOR THE BACKFLOW PREVENTERS USED AND THERE WAS NO RECORD OF ANY INSPECTIONS ON THESE BACKFLOW PREVENTERS.				Tech. Dept.	Plan has been implemented.	
6	8	<b>POTABLE WATER – PRODUCTION</b> – FREE CHLORINE RESIDUAL MEASUREMENTS WERE NOT MADE AND RECORDED EVERY 4 HOURS DURING ONBOARD PRODUCTION OF POTABLE WATER.				Eng. Dept.	is now maintained. Log	
7	2	<b>MEDICAL</b> -THE STANDARDIZED GASTROINTESTINAL ILLNESS SURVEILLANCE LOG DID NOT LIST ALL PASSENGERS AND CREWMEMBERS WHO WERE DISPENSED ANTIDIARRHEAL MEDICATIONS.				Dr. Ballinger	ALL reportable and non reportable cases of gastroenteritis will be entered on the main GI surveillance system log.	
8	40	<b>INTEGRATED PEST MANAGEMENT (IPM)</b> – THE IPM PLAN SET WEEKLY PEST SIGHTING INSPECTIONS, BUT DID NOT SPECIFY SOME TO BE DONE AT NIGHT. THERE WAS NO DESIGNATED INSPECTIONS OF INCOMING FOOD SUPPLIES IN THE IPM PLAN. THE PESTICIDE MONITORING LOG INDICATES A PESTICIDE USE LOCATION BUT DOES NOT IDENTIFY WHICH PESTICIDE WAS USED.				Housekeeping Manager/Sanitation Officer	The log has been updated to reflect these changes..	
9	29	<b>WHEEL HOUSE BAR</b> – THE FRONT BAR INSIDE AND OUTSIDE REQUIRE PASSAGE THROUGH A CLOSED PANTRY DOOR TO REACH THE HANDWASH STATION.				Eng. Dept.	Requisition number ED000080 has been placed.	

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#	REFER. NO.	RESULTS AND RECOMMENDATION	YES	NO	DATE			
10	33	<b>WHEEL HOUSE – SALAD SECTION AFT</b> – A SEAM WAS PRESENT ALONG THE JUNCTURE OF THE DECK/BULKHEAD AND THE DECK/COUNTER BASE. THIS AREA SHOULD BE COVERED WITH A HARD, DURABLE MATERIAL TO A 9.5MM RADIUS				Staff Captain	Grouting been applied to meet requirements	
11	19	<b>WHEELHOUSE – SALAD SECTION FORWARD</b> – THERE WAS NO SHEILD ON THE FORWARD END OF THE BUFFET.				Staff Captain	In progress	
12	33	<b>WHEEL HOUSE – SALAD SECTION FORWARD</b> – THE DECK/COUNTER JUNCTURE WAS NOT COVERED. THIS AREA SHOULD BE COVERED WITH A HARD, DURABLE MATERIAL TO A 9.5MM RADIUS.				Staff Captain	Grouting been applied to meet requirements	
13	33	<b>PIZZERIA</b> – A SEAM WAS PRSENT ALONG THE JUNCTURE OF THE DECK/BULKHEAD AND THE DECK/COUNTER BASE IN THE FRONT SECTION AND THE PANTRY. THIS AREA SHOULD BE COVERED WITH A HARD, DURABLE MATERIAL TO A 9.5MM RADIUS.				Staff Captain	Grouting has been redone in order to fill the seam between bulkhead and deck	
14	36	<b>LIDO GRILL – PORT AND STARBOARD – THE HEAT LAMP BULBS WERE NOT SHEILDED OR SHATTER RESISTANT AT THE FRONT SERVICE COUNTER OF BOTH SIDES OF THE GRILL.</b>				<b>Ch Engineer</b>	<b>The Lights have been ordered.</b>	
15	21	<b>LIDO GRILL PANTRY</b> – THE EXTERIOR OF THE SPLASH PANEL ON THE UPPER ICE MAKER WAS COVERED WITH A BLACK NEOPRENE INSULATION WHICH WAS ABSORBENT AND DIFFICULT TO CLEAN.				Chief Engineer	The black neoprene insulation panel has been removed	
16	20	<b>LIDO GRILL PANTRY</b> – THE ICE MACHINE UPPER INTERIOR PANEL IN THE MAKER CHAMBER WAS CORRODING METAL THAT WAS DIFFICULT TO CLEAN.				Eng. Dept.	Panel has been cleaned and rust removed.	
17		<b>POOL/SPA AND MEDICAL COMMNET</b> – STAFF MEMBERS IN THESE DEPARTMENTS HAD EXCELLENT KNOWLEDGE AND RECORDS FOR REVIEW.						
18	27	<b>FOOD SERVICE</b> – THE GRILL DRIP PAN HOUSINGS WERE SOILED WITH GREASE AND FOOD RESIDUE IN THE MAIN GALLEY AND CREW GALLEY.				Food & beverage	Corrected shortly after inspection	
19	33	<b>FOOD SERVICE GENERAL</b> – THE DECK TILES WERE CRACKED AND DAMAGED IN A NUMBER OF AREAS. THE BULKHEADS AND DECKHEADS WERE DIFFICULT TO CLEAN DUE TO GAPS AND LOOSE STAINLESS STEEL PANELS.				Staff Captain	Ongoing Maintenance in place.	
20	16	<b>FOOD SERVICE GENERAL</b> – REFRIGERATION UNITS WERE LABELED AS DAY STORES UNIT BUT THE FOODS PLACED IN THE REFRIGERATION UNITS WERE NOT LABELED WITH THE 24 – HOUR DISCARD DATE AND TIME. ALL FOODS TESTED WERE 41F OR BELOW.				Food & beverage	Corrected.	
21	27	<b>FOOD SERVICE GENERAL</b> - THE TECHNICAL SPACES OF THE VITALITY JUICE MACHINES WERE SOILED.				Manufacturer and Food & beverage	Unit front parts were removed to allowed deeper cleaning	
22	21	<b>CENTER MAIN GALLEY</b> – THE LEFT PANEL ON THE ROGHT TILTING PAN WAS LOOSE. REMANANTS OF THE PLASTIC PROTECTIVE SHIPPING COVER WAS REMAINING ON SEVERAL TII TING PANS				Engineer & Food & beverage	The Panel has been cleaned.	

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23	27	<b>MAIN GALLEY SOUP AREA</b> - THE AREA AROUND THE LID HANDLE SUPPORT WAS SOILED ON THE SOUP KETTLES.				Food & beverage	Corrected during inspection	
24	16	<b>FOOD SERVICE GENERAL</b> – THE TIME AS A CONTROL PLAN WAS NOT ALL INCLUSIVE. THE PLAN LISTED SOME FOODS BUT NOT ALL THE FOODS WHERE TIME IS USED A CONTROL.				Food & beverage	The plan has been modified to include all ingredients	
25	16	<b>MAIN GALLEY HOT LINE</b> – PASTEURIZED EGG PRODUCT, AT THE OMELET STATION WAS TESTED AT 45F. THE CHEF STATED THAT TIME IS USED AS A CONTROL FOR THIS PRODUCT BUT IT WAS NOT LISTED ON THE PLAN.				Food & beverage	It will continue to be listed as time controlled, but added to the plan	
26	29	<b>DISHWASH SOILED DROP OFF</b> – A WAITER WAS OBSERVED SPLASHING WATER ON HIS FACE AND RINSING HIS MOUTH OUT IN THE HAND WASH SINK. THE WAITER THEN SPIT THE WATER INTO THE HANDWASH SINK DRIED HIS FACE. THE WAITER WENT ON TO PICK UP LINE TO GET FOOD.				Food & beverage	Appropriate corrective action taken	
27	20	<b>MAIN GALLEY</b> – THE SEALANT APPLICATION INSIDE THE LEFT UPPER SECTION OF THE ICE BIN IN THE ICE MACHINE R-12 WAS EXCESSIVE.				Staff captain	The sealant were removed and properly re-applied	
28	28	<b>MAIN GALLEY</b> – STANDING WATER WAS NOTED IN THE BOTTOM OF THE SALAD SPINNER.				Food & beverage	Corrected during inspection	
29	21	<b>MAIN GALLEY</b> – A POROUS BLACK INSULATION MATERIAL WAS NOTED ON THE NON FOOD CONTACT SURFACE OF THE PLASTIC PANEL INSIDE THE UPPER COMPARTMENT OF THE ICE MACHINE ( SERIES 1200 ).				Chief Engineer	The black insulation material was removed.	
30	20	<b>PASTRY</b> – THE WHEEL OF THE DOUGH ( PIZZA ) CUTTER WAS ROUGH.				Food & Beverage	A new pizza dough cutter was issued.	
31	28	<b>PASTRY</b> – THE PLATES IN THE TROLLEY UNDER THE TRAY RAIL WERE NOT INVERTED OR OTHERWISE PROTECTED.				Food & beverage	Corrected during inspection	
32	30	<b>GALLEY TOILET ROOM</b> – THE STALL PARTITIONS WERE IN DISREPAIR. PAPER TOWELS WERE NOT PROVIDED IN THE TOILET ROOM ( A HAND DRYING DEVICE WAS NOTED ). THE “ WASH HANDS AFTER USING THE TOILET “ SIGN WAS NOT POSTED ON THE BULKHEAD ADJACENT TO THE TOILET DOOR.				Staff Captain	Corrected.	
33	28	<b>MAIN GALLEY POT WASH CLEAN STORAGE</b> – THE CUTTING BOARDS WERE STORED STACKED TO DRY. THE BOTTOM TWO BOARDS WERE STILL WET.				Food & beverage	Corrected during inspection	
34	26	<b>MAIN GALLEY POT WASH CLEAN STORAGE</b> – ONE PREVIOUSLY CLEANED CUTTING BOARD WAS SOILED AND STORED AS CLEAN.				Food & beverage	Corrected during inspection	
35	26	<b>MAIN GALLEY POT WASH CLEAN STORAGE</b> – THE OUTER EDGE OF ONE CONE STAINER WAS SOILED.				Food & beverage	Corrected during inspection	
36	20	<b>MAIN GALLEY POT WASH CLEAN STORAGE</b> – THE OUTER EDGES OF THE CONE COLANDERS WERE MANGLED AND DIFFICULT TO CLEAN.				Food & beverage	Unit to be discarded.	
37	37	<b>MAIN GALLEY POT WASH CLEAN STORAGE</b> – THE VENT COVER OVER THE CLEAN STORAGE RACKS WAS HEAVILY DUST				Food & beverage & Engine	The existing vent cover were cleaned shortly after	

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		LADEN. A VENT COVER WAS MISSING IN THIS AREA.					inspection, missing cover has been replaced	
38	26	<b>MAIN GALLEY POT WASH CLEAN STORAGE</b> – A FEW PANS WERE SOILED AND STORED AS CLEAN.				Food & beverage	Corrected during inspection	
39	21	<b>MAIN GALLEY POT WASH CLEAN STORAGE</b> – A LONG HANDLE WHISK WAS NOTED TO HAVE AN OPEN HOLLOW HANDLE.				Food & beverage	Unit discarded	
40	22	<b>MAIN GALLEY POT WASH – THE FINAL RINSE</b> TEMPERATURE AT THE POT SINK WAS TESTED AT 190 F WHILE THE MOUNTED THERMOMETER REGISTERED 180F				Chief Engineer	The mounted thermometer has been replaced and checked for correct calibration	
41	37	<b>MAIN GALLEY POT WASH</b> – CONDENSATE WAS NOTED IN THE HOOD OF THE POT WASH MACHINE. THE FINAL RINSE TEMPERATURE WAS TESTED AT 190F				Chief Engineer	Extraction system was checked to avoid condensation	
42	38	<b>CHEMICAL LOCKER</b> – MOPS WERE STORED ON THE DECK IN THIS AREA.				Food & beverage	Corrected during inspection	
43	33	<b>DUMBWAITER AND ELEVATORS</b> – THE DOOR TRACKS FOR THE ELEVATOR AND DUMBWAITER WERE SOILED.				Food & beverage	Corrected during inspection	
44	26	<b>HORIZON DISH WASH</b> – SEVERAL PLATES WERE SOILED AND STORED AS CLEAN.				Food & beverage	Corrected during inspection	
45	22	<b>VISTA DISHWASH</b> – A DATA PLATE WAS NOT PROVIDED FOR THE GLASSWASH UNIT				Hotel operations	Temporary data in place Permanent ones scheduled for delivery.	
46	22	<b>VISTA DISH WASH</b> – THE DISHWASH MACHINE CURTAINS WERE HEAVILY SOILED.				Food & beverage	All stained curtains were Replaced during inspection	
47	22	<b>VISTA DISHWASH/GLASSWASH</b> – THE DISHWASH AND GLASSWASH UNITS WERE BOTH SOILED.				Food & beverage	Corrected	
48	22	<b>VISTA DISHWASH</b> - THE PRE WASH FIRST TWO SPRAY ARMS WERE ALMOST COMPLETELY BLOCKED AND SEVERAL OF THE RINSE SPRAY NOZZLES WERE BLOCKED IN THE DISHWASH MACHINE. ONE FINAL RINSE NOZZLE WAS BLOCKED IN THE GLASSWASH MACHINE.				Food & beverage	Corrected	
49	27	<b>CREW GALLEY</b> – MOLD WAS NOTED ON THE NON FOOD CONTACT SURFACE OF THE PLASTIC PANEL COVERING THE ICE WATER COMPARTMENT OF THE ICE MACHINE.				Food & Beverage	The plastic panel has been cleaned	
50	27	<b>ICE CREAM FREEZER</b> – MOLD WAS NOTED ON THE GASKET OF THE FREEZER.				Food & beverage & Staff captain	Gasket replaced	
51	21	<b>ICE CREAM FREEZER</b> – THE ICE CREAM FREEZER GASKETS HAD OPEN ENDS.				Staff captain	Same as above	
52	36	<b>STAFF MESS</b> – THE HOT HOLDING UNIT'S LIGHT BULBS WERE NOT ADEQUATELY SHIELDED.				Ch Engineer		
53	28	<b>OFFICER'S MESS</b> – THE UNTENSIL HOLDER WAS SOILED. UNTENSILS WERE NOT DISPENSED WITH THE HANDLES FACING ONE WAY.				Food & beverage	Corrected during inspection	

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54	21	<b>OFFICER'S MESS</b> – THE SHELVES IN THE CHEMICAL LOCKER WERE NOT CONSTRUCTED OF ANY EASY TO CLEAN MATERIAL. THESE SHELVES WERE STAINED.				Staff Captain	New stainless steel shelving has been installed.	
55	37	<b>CREW SERVICE LINE</b> – THE HOT HOLD UNITS BULBS WERE NOT ADEQUATELY SHIELDED.				Ch Engineer		
56	24	<b>CREW POT WASH – THE FINAL RINSE TEMPERATURE WAS TESTED AT 162F. ALL OF THE ITEMS WERE SENT THROUGH THE AUTOMATIC UNIT PRIOR TO STORAGE.</b>				<b>Chief Engineer</b>	<b>Corrected</b>	
57	22	<b>CREW DISHWASH</b> – THE CONVEYOR BELT SPEED WAS NOT LISTED ON THE DATA PLATE FOR THE DISHWASH UNIT.				Food & beverage	Information was found in the manual. Attached to the unit.	
58	22	<b>CREW DISHWASH</b> – THE FINAL RINSE PRESSURE WAS 50 PSI WHERE THE MANUFACTURER RECOMMENDS 20 PSI=7-5PSI				Eng. Dept.	Requisition ED000088 has been made for spare parts.	
59	22	<b>CREW DISHWASH</b> – ONE NOZZLE ON THE FINAL RINSE ARM WAS BLOCKED.				Food & beverage	Corrected	
60	22	<b>CREW POT WASH</b> – THE FINAL RINSE THERMOMETER AT THE POT WASH SINK WAS OFF BY 24F				Chief Engineer	The thermometer gauge has been replaced with a new unit.	
61	33	<b>PROVISIONS DAIRY COOLER</b> – POOLED WATER WAS NOTED ON THE DECK BEHIND THE BULKHEAD ACCESS DOOR.				Food & beverage	Corrected	
62	20	<b>PROVISIONS VEGETABLE PREPARATION</b> – THE CHOPPER BLADES WERE ROUGH AND HAD SLIGHT CORRSION. THIS UNIT WAS SAID NOT TO BE IN USE.				Food & beverage	Corrected, the damaged blades have been discarded	
63	36	<b>TROLEY BAR AND DISCO BAR</b> – INSUFFICIENT LIGHTING WAS PROVIDED AT THESE BARS IN THE SERVIC AREAS.				Eng. Dept	Changed Lamps from 25Watts to 60 Watts.	
64		<b>CORRECTIVE ACTION STATEMENT</b> – IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL – ITEM DEFICIENCIES ( DESIGNATED WITH YES IN CRITICAL COLUMN ( WORTH 3-5 POINTS ), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRTICAL DEFICIENCY.						